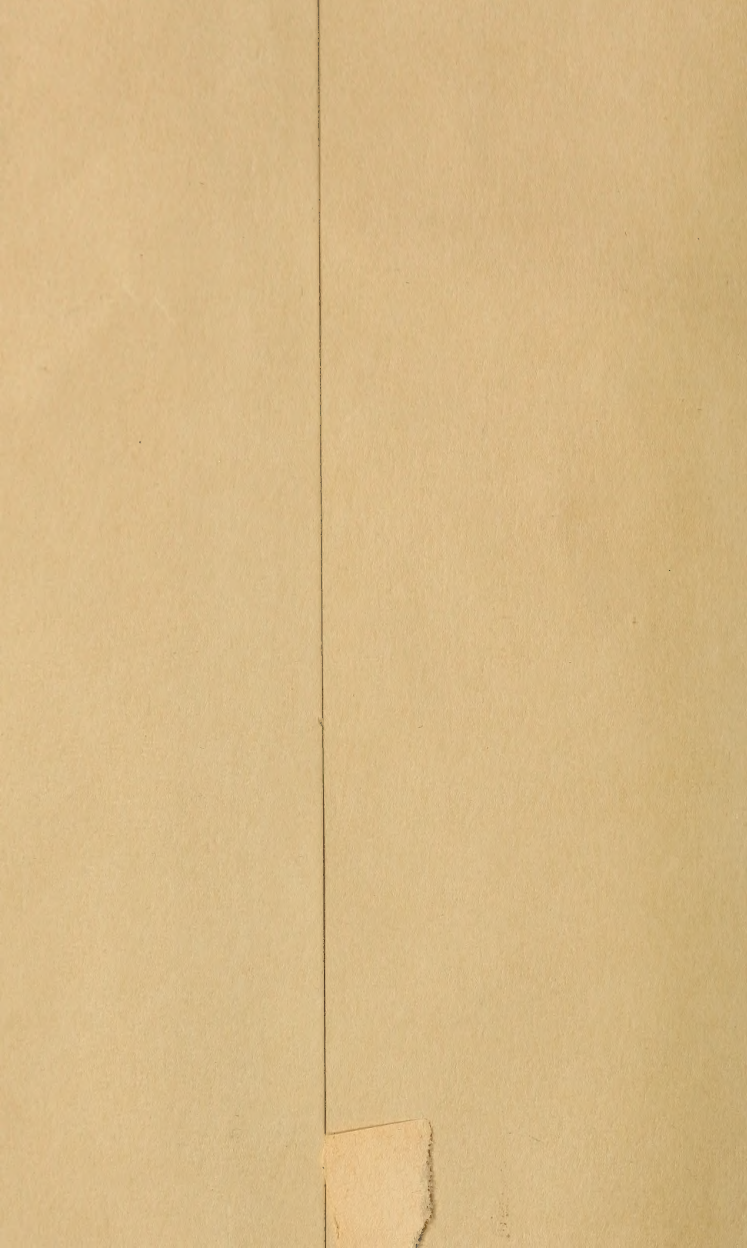


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HOW TO MAKE

A GOOD CUP OF COFFEE

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DEDICATED

TO ALL WHO ENJOY THIS DELICIOUS
BEVERAGE.

— BY — SEP 13 1884
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CITY OF WASHINGTON.

A. SCHILLING & CO.

CHICAGO.

SAN FRANCISCO.

NEW YORK.

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HOW TO MAKE

A GOOD CUP OF COFFEE.

WHAT is there in the whole round of beverages that does the system more good than a steaming cup of strong, fragrant, delicious coffee! It refreshes, cheers, invigorates; it strings the nerves and brightens the intellect! And what is there calculated to excite the worst feelings of the human heart, to make one feel like shooting one's mother-in-law or killing the baby, more than a sickly, flavorless, wishy-washy decoction of the same article? Actuated by a desire to heighten enjoyment and remove ill feeling, we now present

A FEW SIMPLE RULES

which, if strictly followed, cannot fail to ensure to every family that greatest blessing of the breakfast table—A GOOD CUP OF COFFEE.

Before, however, proceeding to our rules, it must be remembered that nothing can be done without good material and good appliances to work with, in the first place. Therefore it is essential

First—To use good coffee, and

Second—To use a good coffee pot.

DO NOT BUY GREEN COFFEE AND ROAST IT YOURSELF. There is always a chance, no matter how careful you are, of roasting it either too much or too little. In the one case most of the aromatic principle escapes, in the other it is not sufficiently developed.

It is therefore safest, as well as most economical (for it saves you fuel and time), to buy your coffee ready roasted, for is it not reasonable to suppose that a firm, roasting coffee on a most extensive scale, with the newest patented machinery, should be able to roast to better advantage than those who roast on a small scale?

WHEN YOU BUY YOUR ROASTED COFFEE BE SURE THAT IT IS OF GOOD QUALITY. The sure way to do this is to buy only those varieties of roasted coffee that are put up in Perfection Coffee Bags; for though the variety of the brands is large, NO POOR COFFEES ARE PERMITTED TO BE THUS PACKED.

Besides this, by buying roasted coffees in Perfection Coffee Bags, you are sure that the coffee has been prepared under the MOST RECENTLY INVENTED PRESERVATIVE PROCESS, which protects each roasted berry with a fine film, converting it, so to speak, into a hermetically sealed casket, from which the aroma does not escape till the film is broken by grinding.

Remember, also, that you cannot buy coffee prepared under this process *except* in the Perfection Coffee Bag. Be sure, also, that each bag is intact.



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TEN SIMPLE RULES

For making a good cup of coffee with Perfection Bag Coffee and Success Coffee Pot.

- I. Buy good roasted Coffee.
- II. Grind your coffee fresh just before using.
- III. Grind your coffee fine.
- IV. After determining the quantity of coffee each morning to suit your palate, always use the same quantity of coffee and water to insure the same result.
- V. Pour in your water when boiling.
- VI. Do not let your coffee boil on the stove.
- VII. Keep your pot clean.
- VIII. Keep your straining cloth clean. Rinse it with water. Do not let it touch soap or other foreign matter. When worn too much, it can easily be changed.

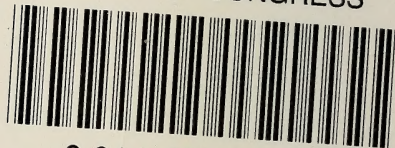
IX. Use the Success Coffee Pot.

X. Adhere strictly to these rules and the result will be a *delicious, fragrant cup of coffee*.

If the result is unsatisfactory, do not blame the coffee or the pot, but READ AGAIN the above simple rules and you will find the reason to be, that you have failed to carry out one or more of the above directions.

N. B.—The “Success” Coffee Pot produces equally good results if used for tea—that is to say if the tea is good. The best of utensils are inadequate if bad material is used.

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